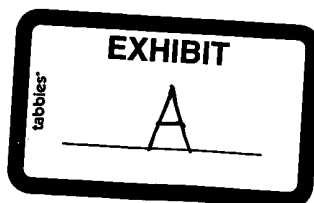
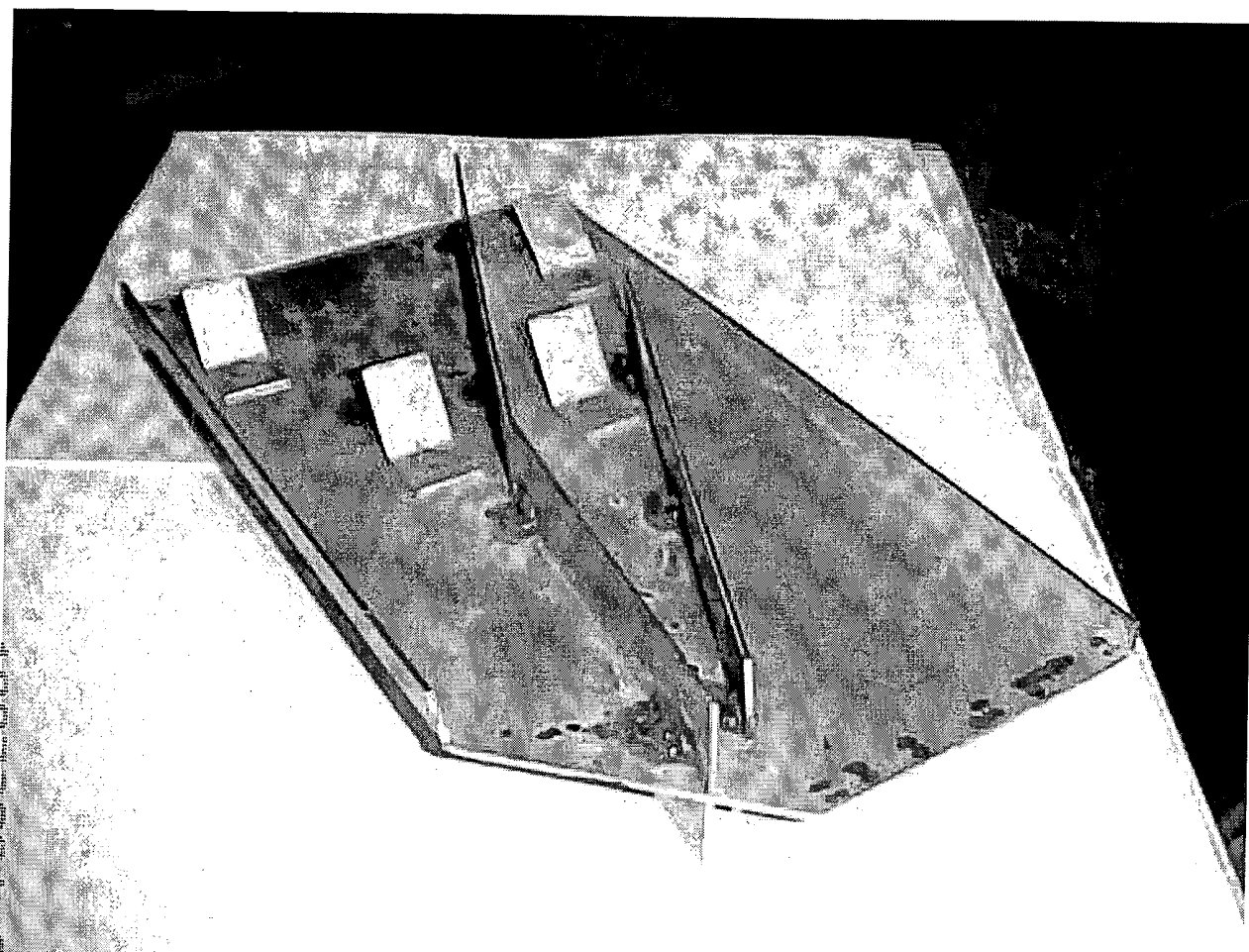
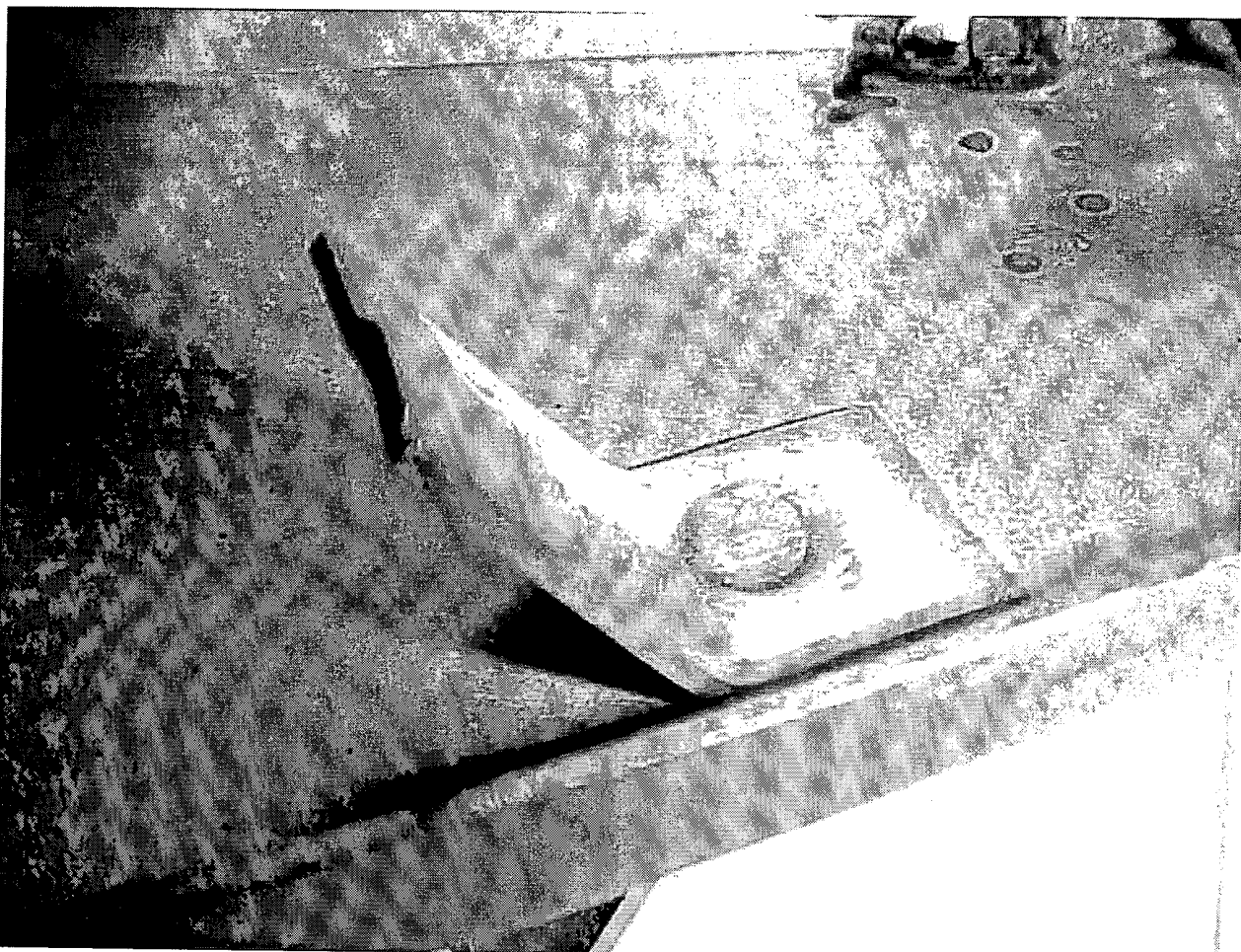


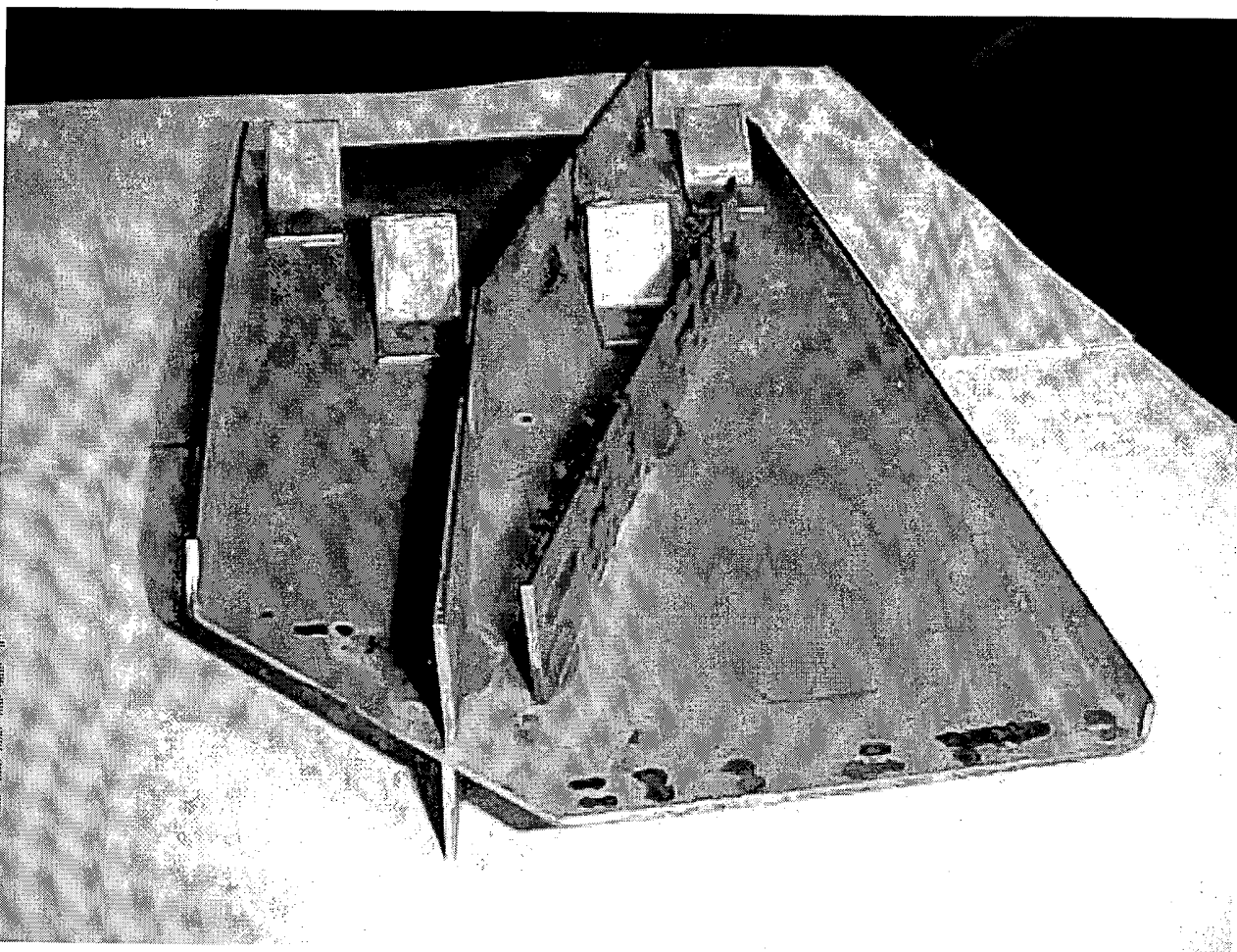
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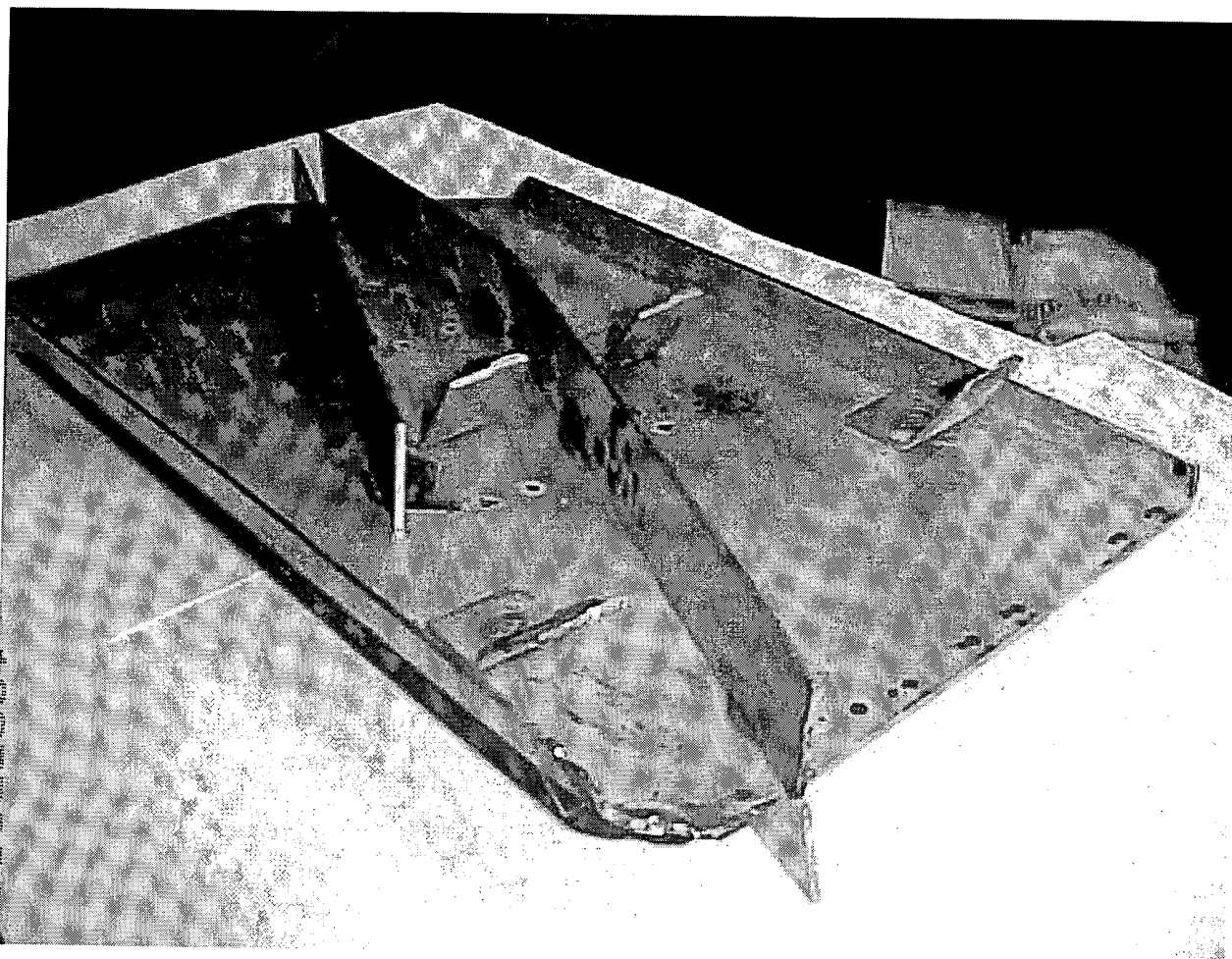
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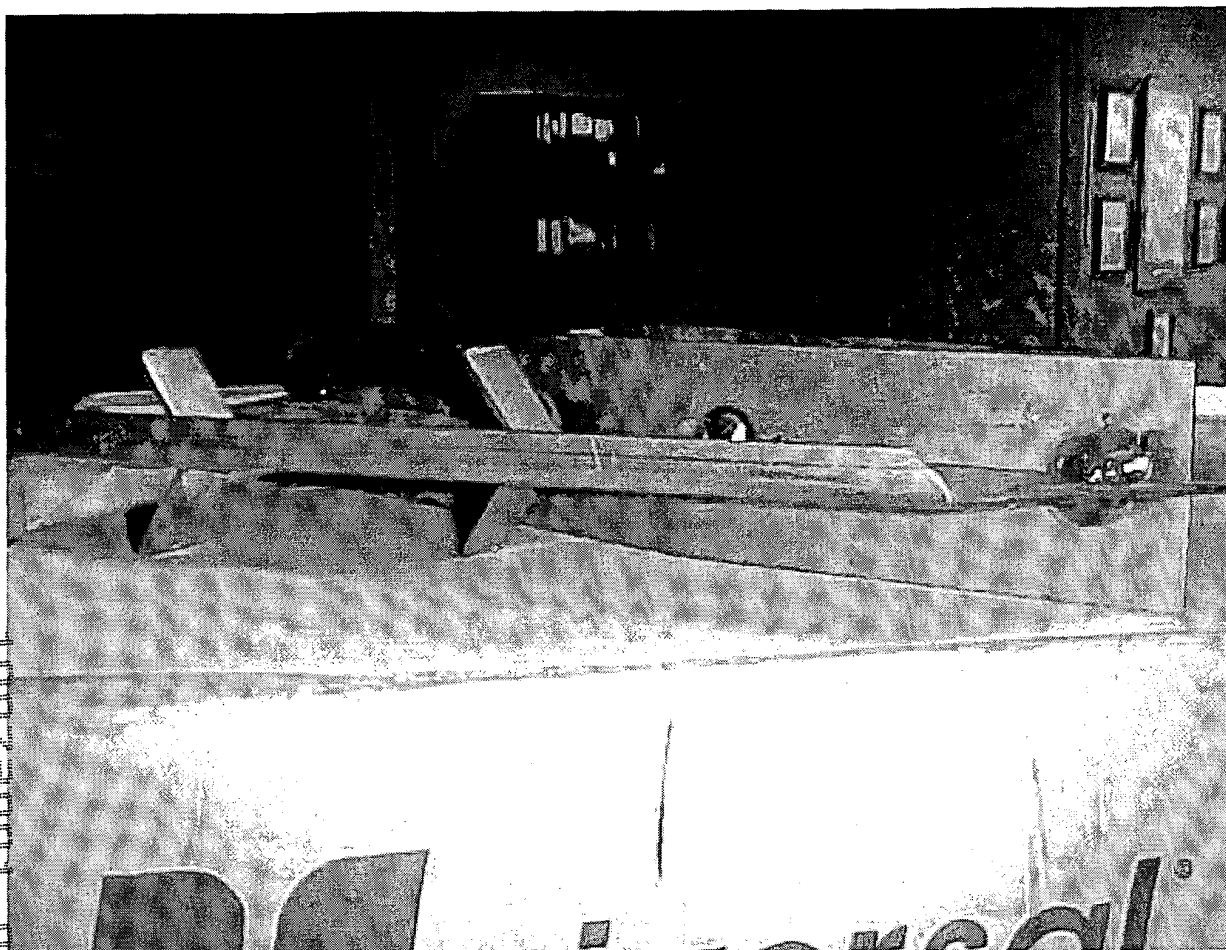
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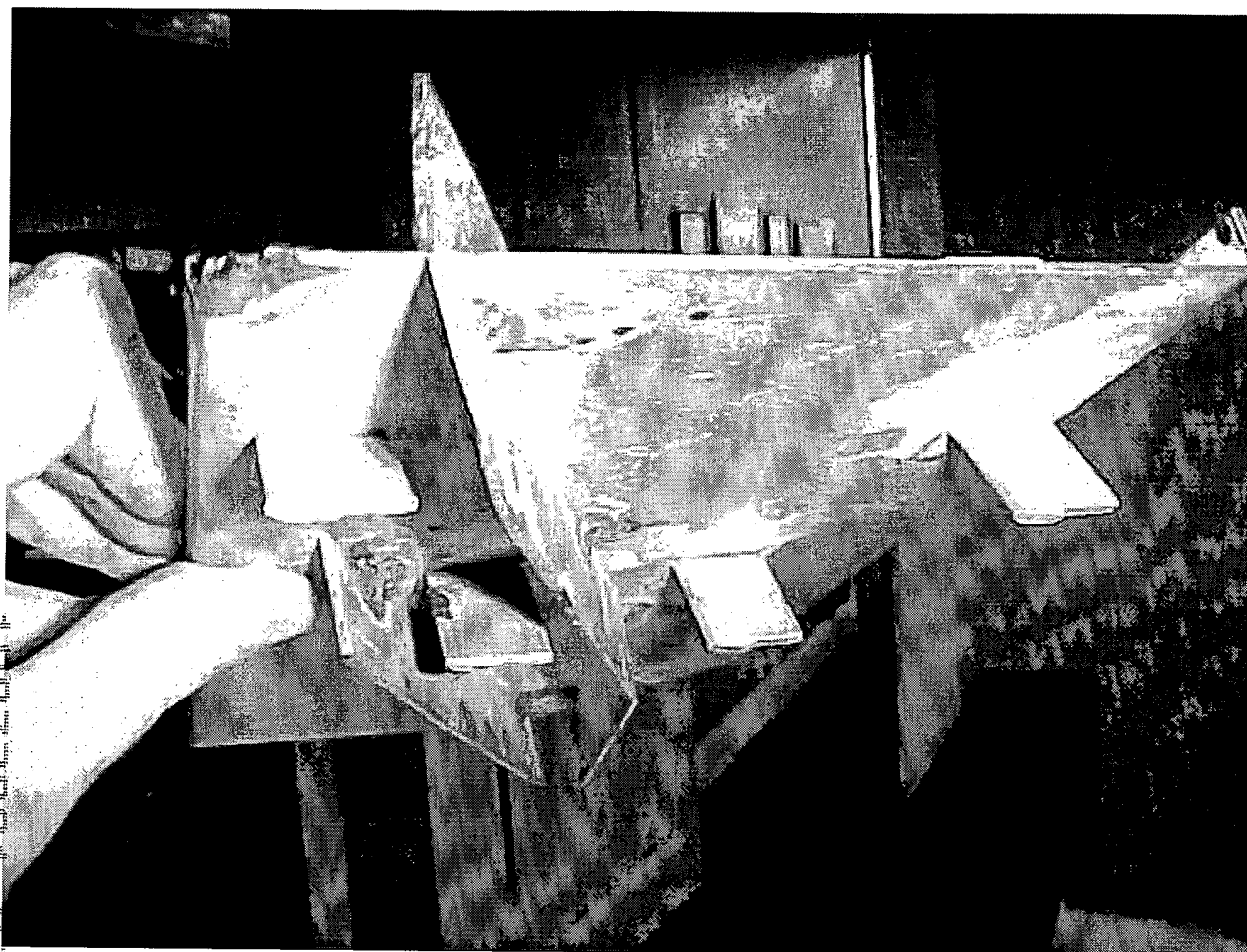


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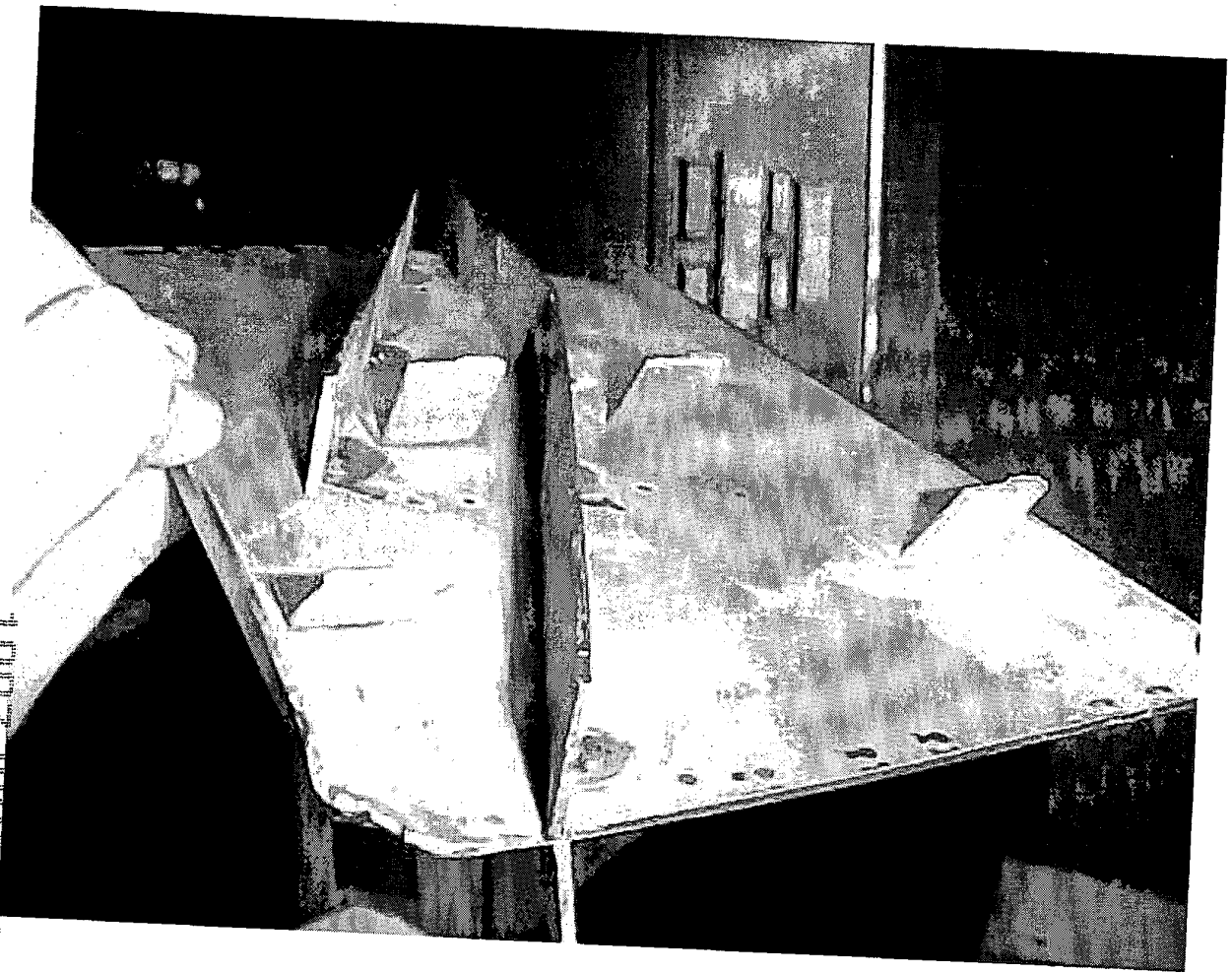


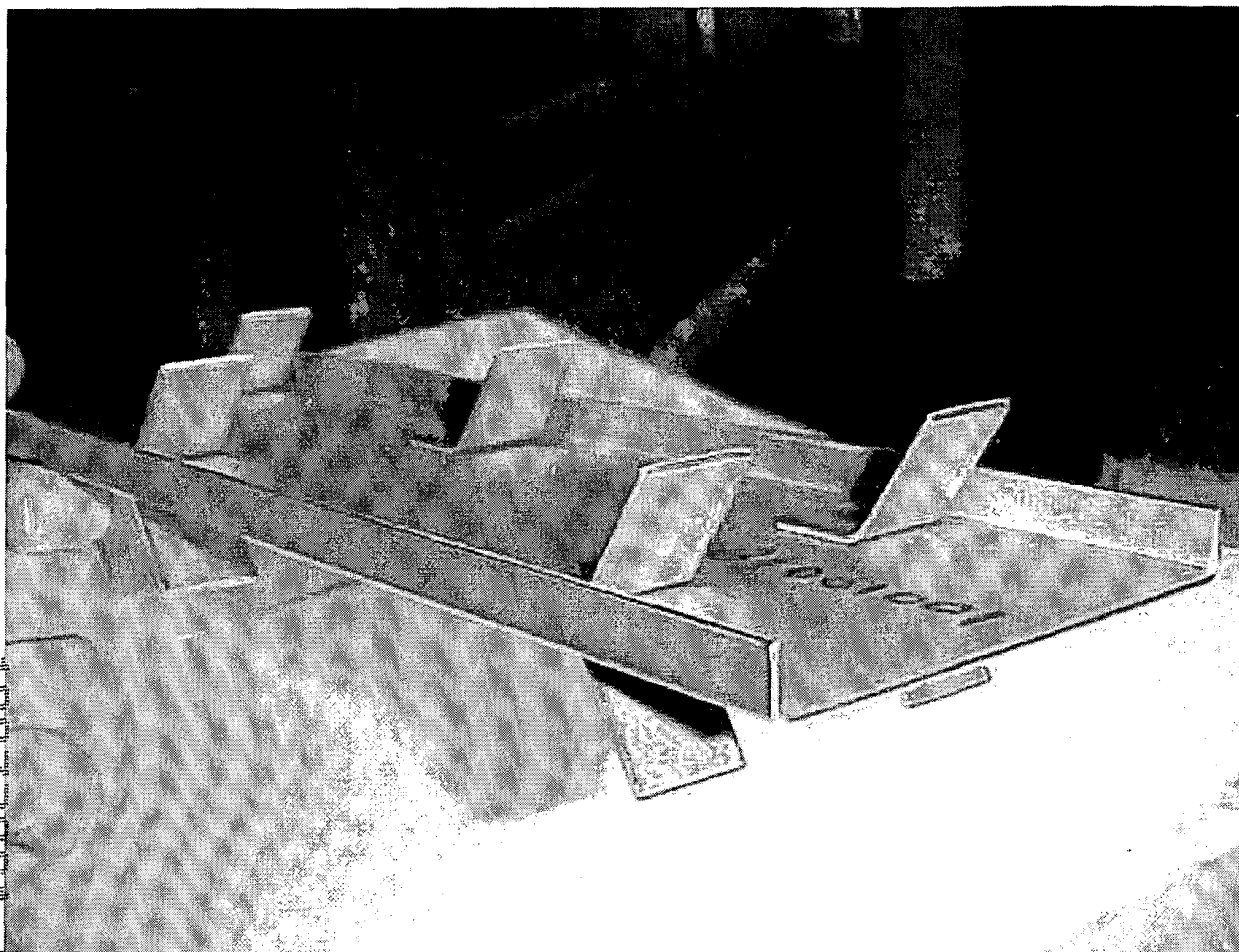


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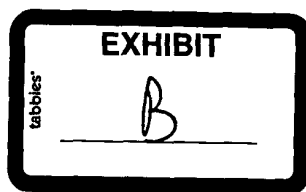


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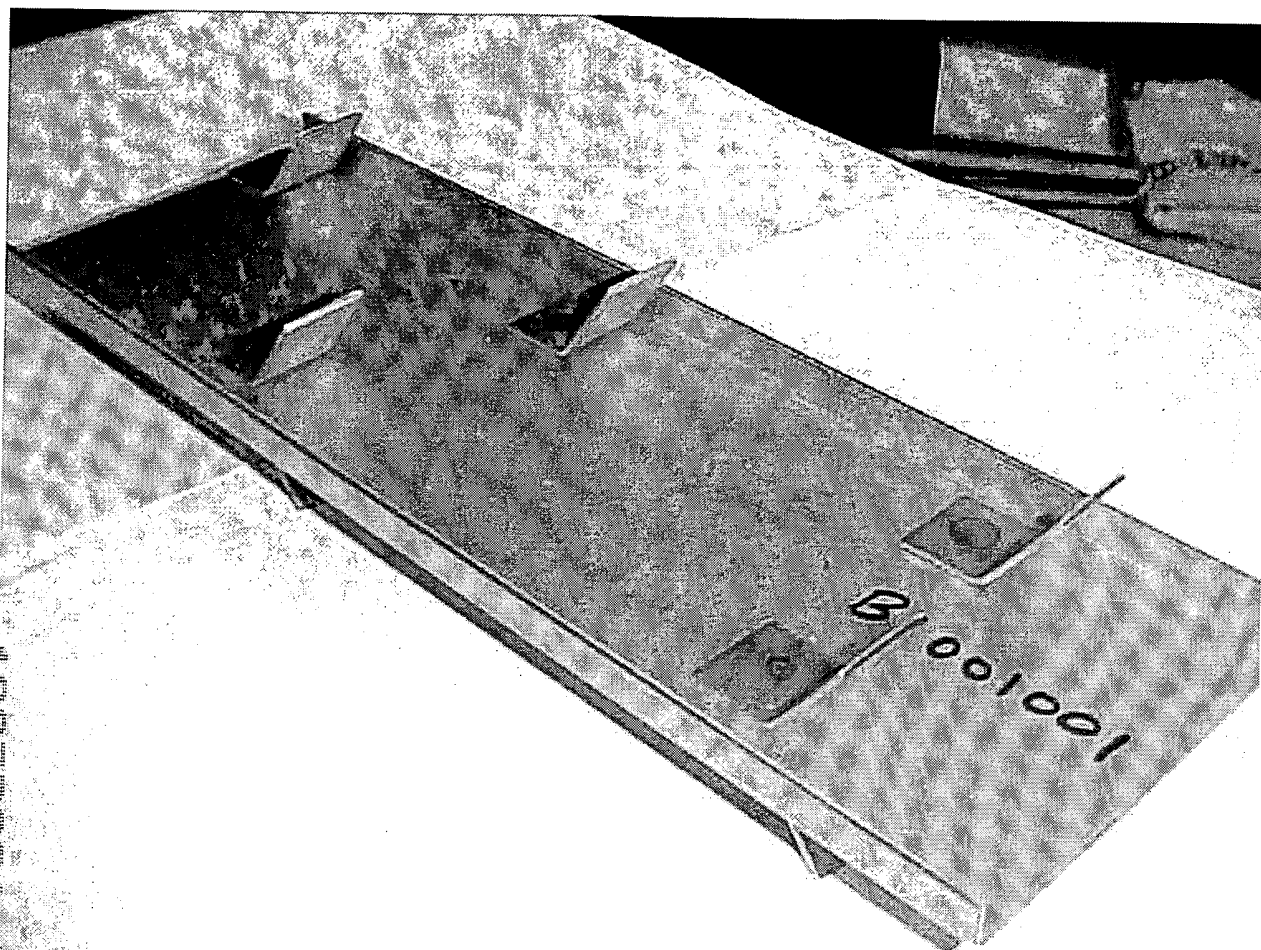




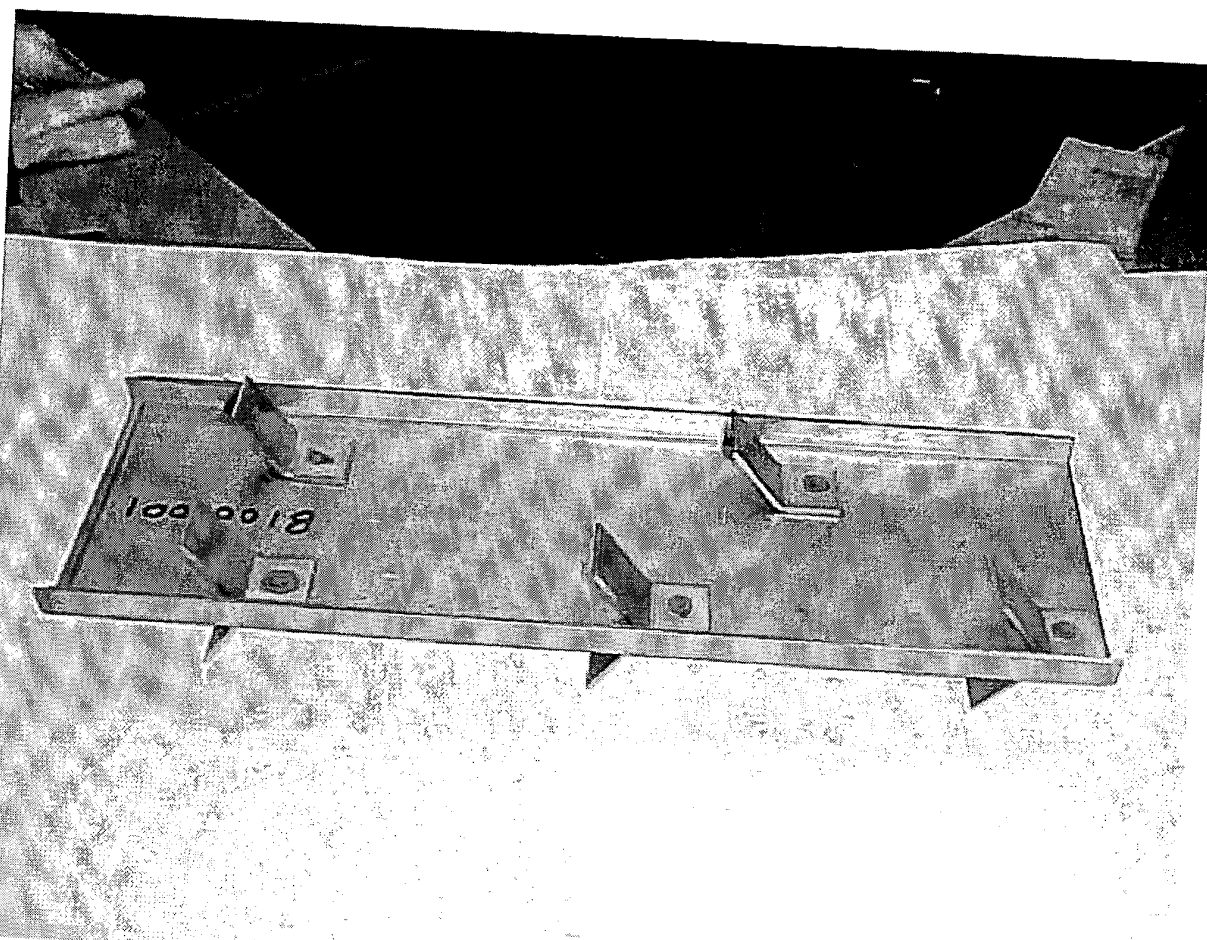
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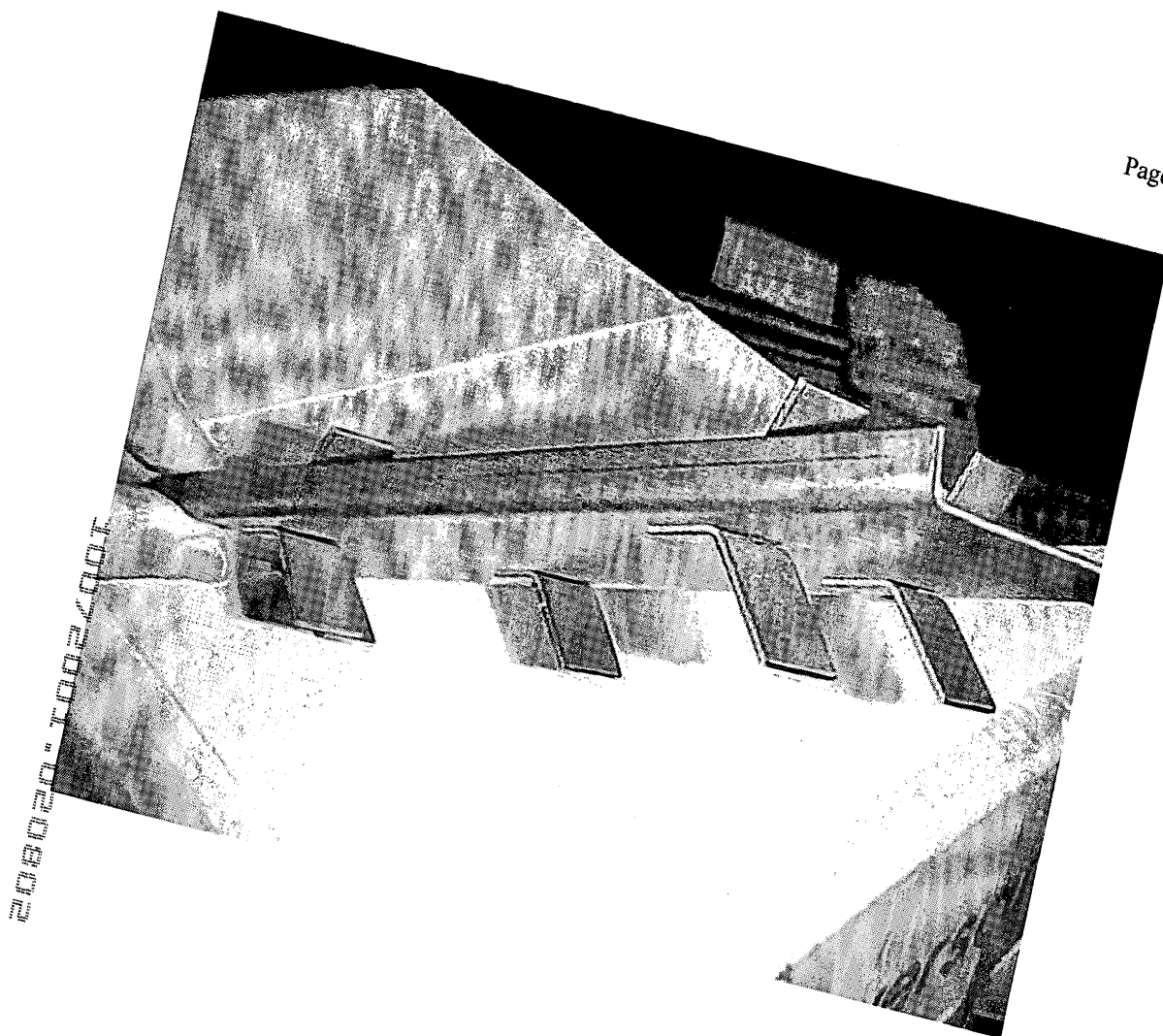




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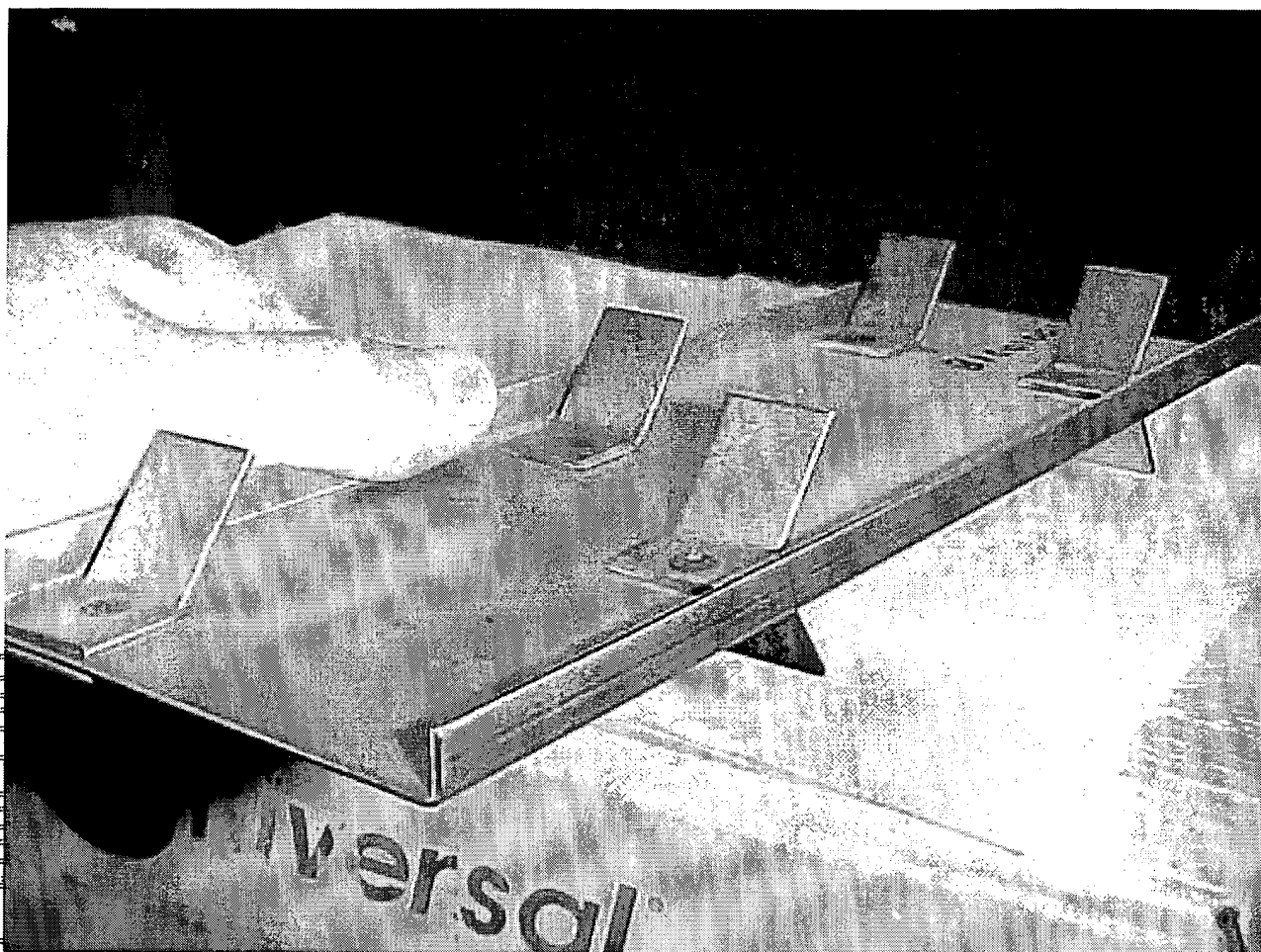
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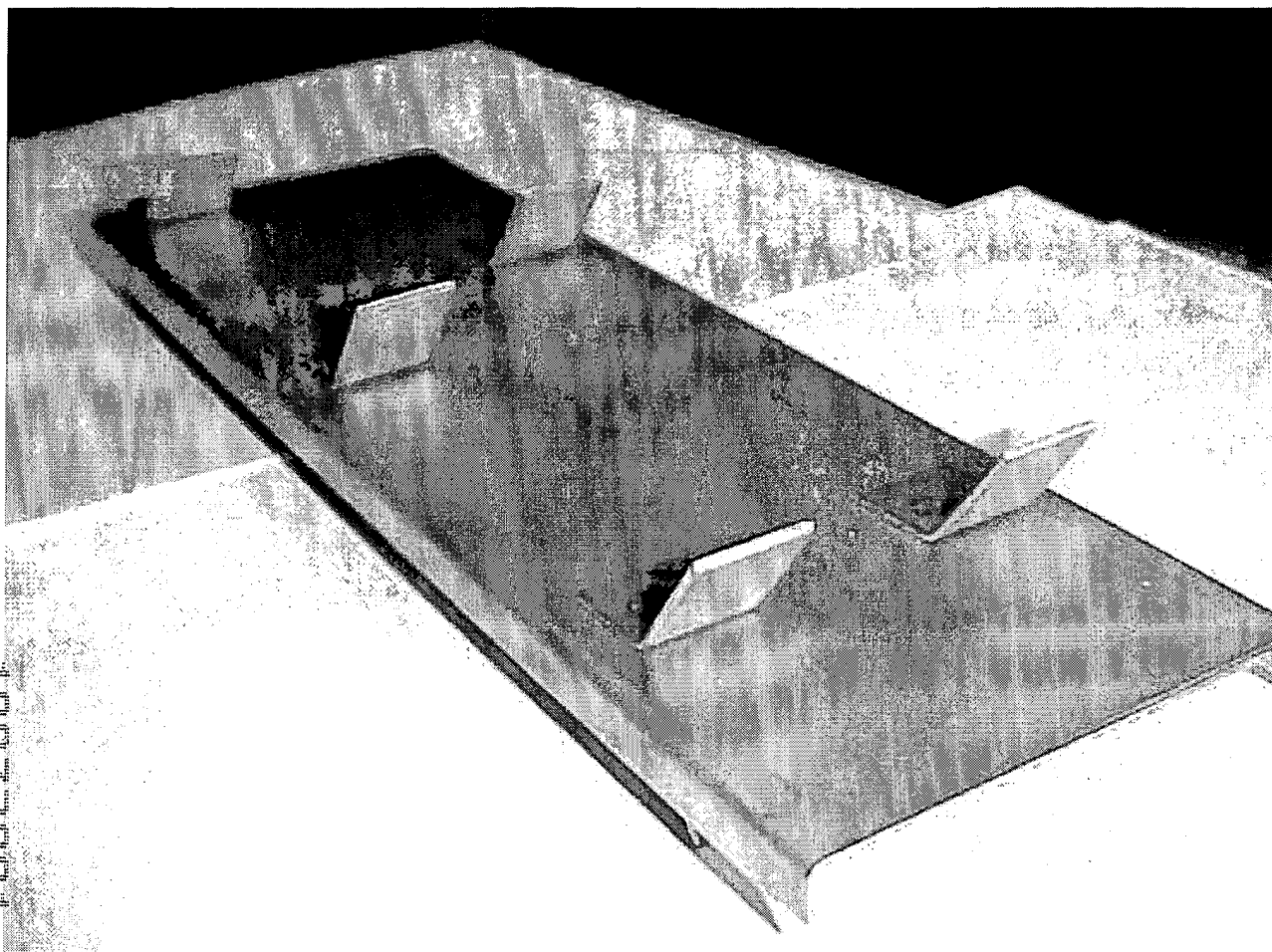
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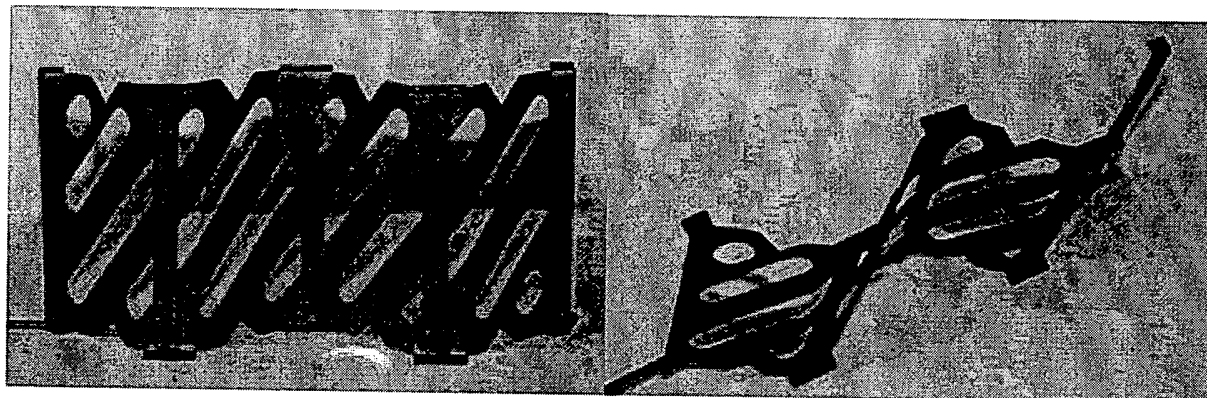
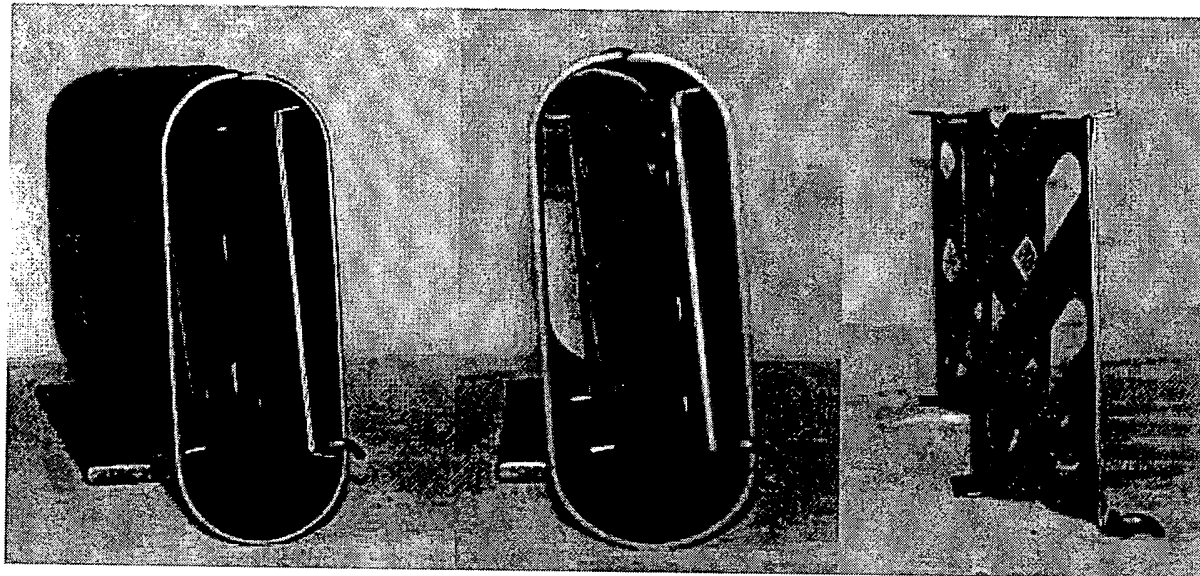


EXHIBIT  
C



Pictured below are the front and rear service manual covers for the Dean fryers with the prior art baffles. Note the rear cover as a date stamp of 5/87.

### Front Cover



**Industries**

## **"COOL ZONE" DEEP FAT FRYERS**

### **MODELS:**

714G; 1212G; M-35 (Marathon); 1414G;  
D-35 (Decathlon); 1616G; 2020G



## **INSTRUCTIONS**

- .. INSTALLATION
- .. OPERATIONS
- .. MAINTENANCE



Instructions in the interest of safety the user should pay attention to be printed in a prominent location. The information should be obtained by connecting the local gas company or gas supplier.

### **FOR YOUR SAFETY**

**Do not store or use gasoline or other  
flammable vapors and liquids in the  
vicinity of this or any other appliances.**

**Dean/ALCO**

An Alco Foodservice Equipment Company

P.O. Box 2807, Culver City, CA 90231-1807 • Telephone: 213/649-2112

Toll Free: 800/421-4101 (Except California & Alaska) • Telex: 152-494

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## Rear Cover

# **Dean/ALCO**

An Alco Foodservice Equipment Company

### **WARRANTY**

Dean Industries warrants its products for a period of one (1) year on parts, Ninety (90) days on Labor from date of shipment, against defective material or workmanship, but not against damage caused by accident, abuse, faulty installation, or improper application or operation.

During this period, Dean Industries will, at its option, repair or replace defective products returned, transportation charges prepaid, to its factory.

Dean Industries shall not be liable for any indirect or consequential damages. To the extent permitted by law, this warranty is given in lieu of all other warranties expressed or implied, and Dean Industries neither assumes nor authorizes any person to assume for it any liability beyond that stated herein. Factory approval must be obtained prior to any warranty work being done or Dean Industries cannot be held responsible.

Dean Industries  
5930 W. Jefferson  
Los Angeles, Calif. 90018

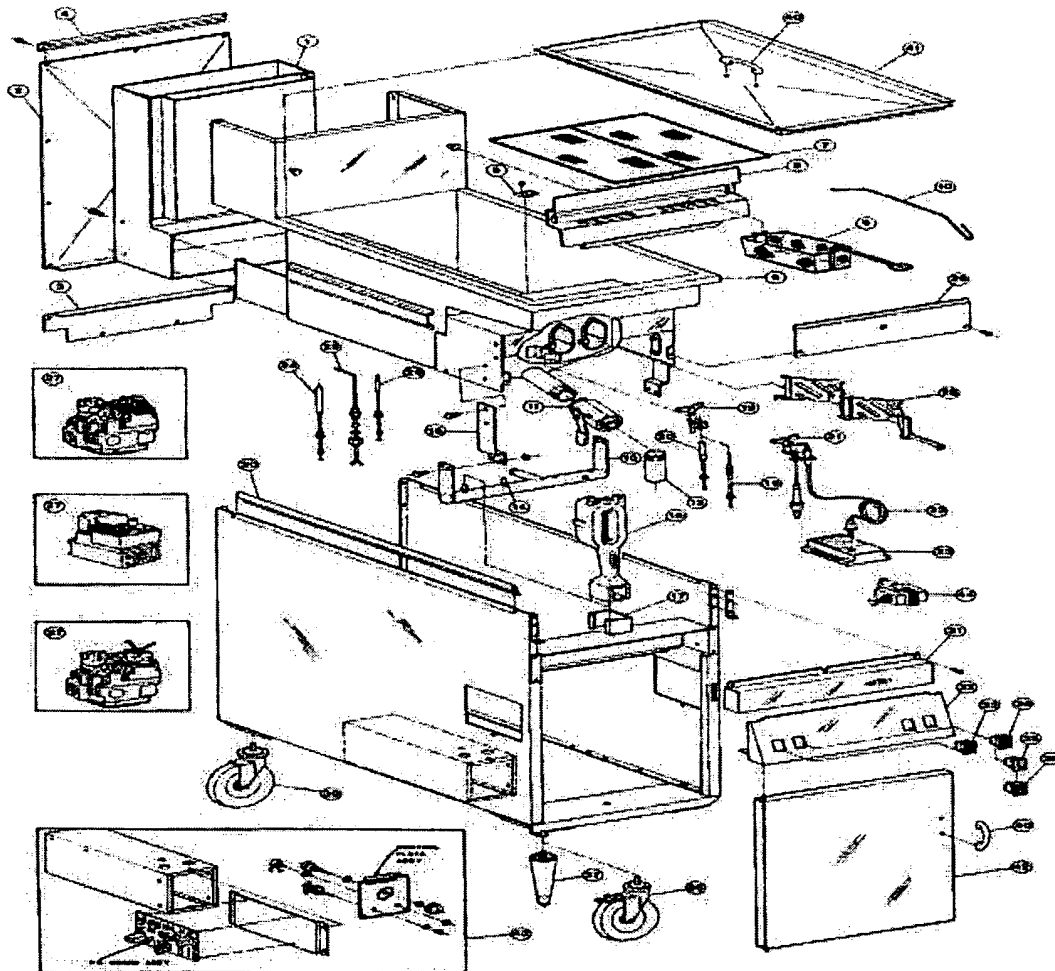
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4M 587

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This exploded view drawing from the manual shows the use of the baffle in the fryer.

### ALL MODELS (Except 714G)



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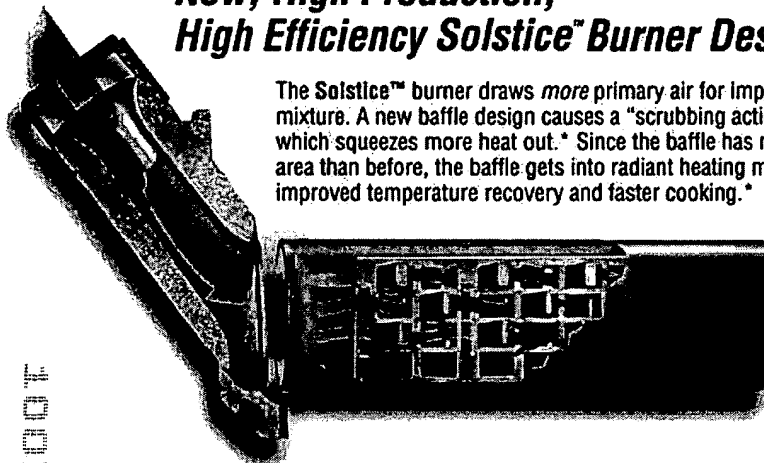


# Solstice™ Series Fryers

## Hot Results. Cooler Environment.

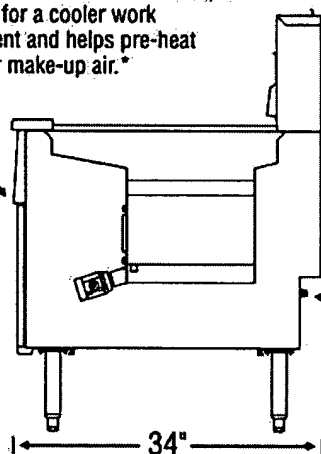


### New, High Production, High Efficiency Solstice™ Burner Design



The Solstice™ burner draws *more* primary air for improved air/gas mixture. A new baffle design causes a "scrubbing action" of the flame which squeezes more heat out.\* Since the baffle has more surface area than before, the baffle gets into radiant heating mode quicker for improved temperature recovery and faster cooking.\*

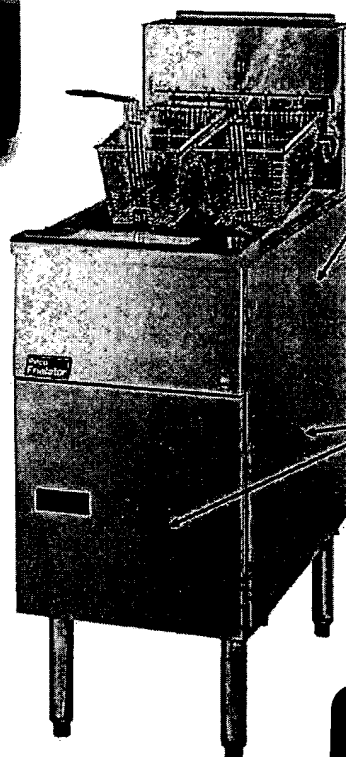
**Self-Cooling Front Deck** – Unique burner design draws cool air from the top deck of cabinet for a cooler work environment and helps pre-heat the burner make-up air.\*



**Easy to Own** – Designed with insights from service techs. Smart design lowers cost of ownership.\*

**Lower exhaust temperatures** – Lower flue temperatures helps reduce HVAC cost.\*

**Recessed gas connection** allows closer installation to the rear wall.



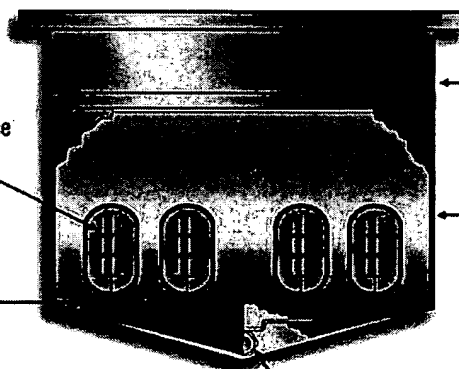
**Faster Cooking** – Up to 14.7% more cooking power than previous design. Faster cooking means less oil is absorbed by many products.

**Stainless Steel Cabinet** – Heavy gauge stainless steel front and sides are designed for long life and easy cleaning. Even the fryer back can be ordered with a stainless steel panel.

## Quality and Long Life

A new baffle design causes a "scrubbing action" of the flame which squeezes more heat out. Solstice fryers provide 13% - 17% more efficiency.\*

Large cool zone minimizes costly oil breakdowns, carbonization, and taste transfer.

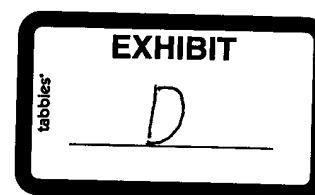


Fry tanks are completely pressure-blasted to clean and relieve stress at weld points, while smoothing surfaces for easier cleaning.

Tube-fired fryers require no extra insulation on the outside of the tank, making the fryer easier to service and eliminating the chance of capturing grease.

Pitco's 1-1/4" full port (I.D.) drains quickly and without clogging.

\*As compared to the previous design



Maytag Commercial Solutions

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